

THE FARMER & GARDENER.

PUBLISHED EVERY TUESDAY BY THE PROPRIETORS, SINCLAIR & MOORE, AND ROBERT SINCLAIR, JR.—EDITED BY E. P. ROBERTS.

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Vol. II

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and is published at the office, on the west side of Light, near Pratt street, at FIVE DOLLARS per annum, payable in advance. All subscribers who pay in advance, will be entitled to 50 cents worth of any kinds of seeds, which will be delivered, or sent, to their order.

American Farmer Establishment.

BALTIMORE: TUESDAY, OCT. 27, 1835.

† SILK MANUAL.

The proprietors of the *Farmer and Gardener*, Baltimore, have in the press, and will speedily publish, a complete *Manual of the Mulberry and Silk culture*, compiled from the best and most authentic sources. As the object is the promotion of a great public interest, the cost will be moderate.

INGERSOLL'S PIGGERY.

We republish, by request, an interesting description of the Piggery of Mr. Ingersoll of Brookline, Massachusetts, which originally appeared in the *American Farmer* in 1824. The details and products are no less astonishing than the economy of arrangement and systematic pursuit of his object are highly honorable to the intelligence and sagacity of Mr. Ingersoll. The farm of this gentleman, it will be perceived, is but twenty-one acres, and yet the proceeds of the sale of his hogs, fed altogether with its products, amount to \$2409 60, a sum greatly beyond the yield of many farmers of several hundred acres in extent. Why is this so? The reason is obvious enough: Mr. Ingersoll has the good sense to rise superior to the prejudices of by-gone days; to strike out a plan more congenial with the spirit of the age, and the present state of agricultural science, and the result is no less flattering to his pride than it is beneficial to his pecuniary interests—while he is getting rich upon the fruits of his little farm, its soil is maintained in a state of tilth equal to the production, in luxuriance, of any thing in the vegetable kingdom.

A MAMMOTH SQUASH.

A Mr. Stinson, in Portsmouth, New Hampshire, has raised a squash, the present season, weighing 116 pounds, and measuring 5½ feet in circumference. This is, indeed, a huge and ponderous vegetable, and when we recollect that our esteemed old friend and valuable correspondent, *Abd-*

nego Robinson, Esq., is of that vicinage, we can but hope that a few of the seed of this giant may find their way southward, and should they reach us in their migration, it will give us pleasure so to distribute them as to do the greatest amount of good with them. Another account says that this aforesaid squash weighed 200 lbs.

By the way, this is fairly the year of pumpkin glory, for we had hardly indicted the above, before two of nearly as much magnitude and ponderosity caused us to ponder on their ponderous bodies. The one was raised by Peter Filbert, of Reading, Pa., and weighs 100 lbs., the other by George Rahn, Esq., of Orwigsburg, Pa., weighing 110 lbs. and measuring 5 feet 6 inches in circumference and two feet in diameter.

It is estimated by well informed persons that no less than 19,000,000,000 of silk worms die annually victims to the production of the amount of silk consumed in England, in one year. These worms according to the ratio of 3,000 to the pound of silk, which by the bye, is a safe one, make 6,333,333½ lbs. of silk, which at \$4 per lb. would be \$25,333,442, and as England can never be a silk growing country, owing to the physical defects of her climate, the Silk culturists of our country have a fine opportunity of soon becoming competitors to supply the raw material.

MANAGEMENT OF MILCH COWS.

We were much astonished a few evenings since while conversing with a very intelligent gentleman, who owns a farm in this county, to hear him say that during the last winter his milch cows which were kept warm in the stable did not look as well as his dry cows and other cattle which were exposed in the barn yard under sheds, that merely protected them from the rain and snow. We were not surprised at the result of the two modes of keeping, for that was but the natural effect of the different relations of the animals; our surprise sprung from another quarter—from the declaration that our friend made, that the coming winter he would keep his milch-cows in the barn yard with the other cattle. The cow kind, we are aware, are warm blooded, hardy animals, and can bear great intensity of cold, so long as they are fed well with good strong nutritious food, and will take on fat tolerably kindly,

even when exposed to winter winds and frosts; but it is impossible to keep milch-cows to the pail, so as to yield even a tolerable supply of milk, unless they are kept warm, and fed generously with wholesome, nourishing food; for it is utterly impossible that those delicate vessels, or thoracic ducts, which secrete the milk can perform their office efficiently, while the poor animal is shivering with cold, exposed to the searching winds of a December day. The secretion of fat, may probably, go on unobstructed, or but partially so, under such exposure. The cause of our astonishment arose especially from this circumstance—that the good sense of our friend should not have enabled him to account for the superior appearance of the dry cattle over those that were giving milk. He should have recollected, that while the feed consumed by the former was solely required for the accumulation of fat, the poor milch-cows had to supply the additional demand for chyle for milk, and that what would keep the one fat, would not be more than sufficient to preserve a decent appearance in the other. This is the rationale of the phenomenon, if we may so term it. It was not because exposure to cold winds and pinching frosts suited the constitutional habitudes of his cattle better than a warm and comfortable birth in his stable, but that what they ate was solely required for purposes of obesity, whereas the food consumed by the milch-cows had to answer the two-fold demand of fat and milk. It is well known to every one in the least acquainted with animal economy, as indicated in the cow species, that a deep milker and a very fat cow, is but too seldom found in the same animal, at the same time, while on the contrary, deep milkers are uniformly more prominent in points than flesh. We hold it to be an indisputable proposition, that no cow will give a copious supply of milk through the winter, unless she is well and comfortably kept, and fed with succulent food.

PUMPKINS AS FOOD FOR HOGS.

We have recently heard several farmers say that their hogs did not thrive while fed on pumpkins; that they scoured them so much as to counteract all the good effects from whatever nourishment there might have been in them. It is very

probable that hogs fed altogether on cooked pumpkins might be thus operated upon, as from the superabundance of vegetable acid, present in this vegetable, when fresh pulled, it is more than likely that any animals exclusively fed upon them raw, would be injuriously affected by them from the cause we have before assigned. This bad effect, however, might very easily be remedied by cooking them, and thus converting the acid into a sweet, identical with, in its qualities, if not itself, sugar. Nor is the correction of this tendency to act upon the stomach and other viscera, the only good to be gained by cooking this vegetable; for its nutritious properties are also so greatly enhanced, that we think it would not be claiming too much, to say that it would be thus directly improved fully to the amount of 25 per cent., besides rendering the food perfectly innoxious. If the cooking plan should be rejected, and the farmer should choose to feed the pumpkin in the same good old way as did his great, great-grandfather, let him keep some charcoal in his hog-trough, and occasionally sprinkle his pumpkins with hickory ashes. Either of these simples would serve to neutralise the bad effects of the food, and to make the hogs take on fat kindly.

[From the Maine Farmer.]
SWEET BUTTER.

Mr. Holmes: Your paper has been a constant visitant at our house, since its commencement, and I have derived much very useful information from its columns. Many an hour has passed off agreeably, and very profitably too, after the children were in bed, and asleep, "and all around was low and still," in looking over the articles in it from time to time contained, on the dairy, and house-wifery. But after all the information you have been the medium of communicating, it appears by your paper, that you have just cause to complain of having eaten strong butter. If I resided in your vicinity, I should feel very much ashamed that such a cause of complaint should exist. And really I do feel ashamed for the wives of the farmers in your vicinity that they should remain so inattentive to the rules in your paper, as to still make poor butter when it is equally as easy to make good. I have butter in my house now, made last June, which is far richer in color, and pleasant in flavor, and as sweet as when taken out of the churn, and the whole process of making it I learnt from the Farmer, and will again state it for the information of your readers.

5lbs. of Pembroke salt, (rock salt ground.)

2 " Salt Petre.

1 " Loaf Sugar.

Pulverize and mix them well together, and after working the milk thoroughly from the butter incorporate 1 1-2 ounces of this mixture to every pound of butter. Set it in a cool place for one or two days, then work it over again until it is entirely free from buttermilk, and pack it close in stone jars or firkin as full as you wish to have it, melt some butter in a low temperature,

and pour over it to the thickness of about half or quarter of an inch—on this lay a linen cloth and cover lightly. It will come out in the winter of a bright gold color, and cut smoothly; and to many palates the flavor will be more agreeable, than when it comes from the churn. On one or two firkins, instead of laying the linen cloth I made a pickle with the above kind of salt and salt petre, with which I covered them, which answered as well. The loaf sugar adds much to the agreeable flavor of the butter, but it will grow rancid if the above named saltpetre is used in the proportions named without the sugar.

CURE FOR A CANCER.—Mr. Thomas Tyrell, of Missouri, advertised that a cancer upon his nose, which had been treated without success by Dr. Smith, of New Haven, and the ablest surgeons in the western country, had been cured in the following manner: He was recommended to use a strong potash, made of the ashes of red oak bark boiled down to the consistence of molasses, to cover the cancer with it, and in about an hour afterwards cover it with a plaster of tar, which must be removed after a few days, and if any protuberances remain in the wound apply more potash to them, and the plaster again, until they shall disappear, after which heal the wound with common salve. Caution and the knife had been previously used in vain. This treatment effected a speedy and perfect cure.

Hooshier Oats.—There is now in the office of this paper a stool of oats; it has 12 stalks and heads, one of the heads, which we selected as a fair average contains 270 grains, making in all 3240 grains. The stalks measure 12 inches in circumference, six feet and a half in height. They were raised by Mr. Garret Seymour, who is latley from the Old Dominion (Virginia) and however its soil is noted for the production of great men, he says the Hooshier State far outstrips it in the production of oats. We think few countries can equal this production; the increase is 3,240 fold. Mr. Seymour would without doubt, have taken the premium of our Agricultural society, but unfortunately the society was vetoed not long since.—Indiana paper.

Nourishment for Horses.—The practice is becoming general in Silesia, of feeding horses with bread. After an experience of four years, an intelligent husbandman is convinced of its utility in the relation of economy and health. The bread is made by taking equal quantities of oat-meal and rye-meal, mixing it with leaven or yeast, and adding one third of the quantity of boiled potatoes. To each horse is given 12 pounds per day, in three rations of 4 pounds each. The bread is cut into small pieces, and mixed with a little moistened cut straw. By this means he saves in feeding 7 horses, 49 bushels of oats in 24 days; while the horses perform their common labor, and are much better in looks, health, and disposition.—New England Farmer.

To preserve Celery through the Winter.—Get up the celery on a fine dry day, before it is injured by frost, cut off the leaves and roots, and lay it in a dry airy place for a few days; then remove

it to a cool cellar, where it will be quite secure from frost, and pack it up with sand, putting layers of celery and sand alternately.—London's Gar. Mag.

Fall Ploughing.—Last Autumn I had three lots of danked meadow land about five acres in each, side by side, separated only by a six feet ditch, and to all appearance no difference in any respect, that I intended to have ploughed in the fall and planted with Indian corn in the spring. It so happened that only one of the lots was ploughed last fall, the remaining two this spring. Where the ground was ploughed last fall there is now growing a very vigorous and healthy crop of corn. The other two lots have been twice planted, and here and there, are growing a hill of corn, yellow, sickly in its appearance but almost destroyed by the cut worm. A. D.—N. E. Farmer.

MR. INGERSOLL'S PIGGERY.

"Honor and shame from no condition rise,
"Act well your part, there all the honor lies."

[We have the satisfaction to publish the following account of the most perfect system of breeding swine, that has fallen under our observation. We have visited the establishment which it describes, and there heard with pleasure, the explanations of its intelligent owner, upon the different parts of his plan. And from our desire to profit by his experience, we subsequently requested him to give us a written description of his Piggery, and the management thereof, which he promptly furnished, in a letter that invited us to pursue our inquiries, and these procured for us the more ample details contained in his second letter. It was our wish to publish these communications soon after they were received, but we could not obtain his express permission to make that use of them; therefore, we have withheld his letters from the press until the present moment, when we are assured that the cause of his reluctance has ceased to exist; and that his plan may now be made public, without any prejudice to his interests, or violation of his wishes. This system challenges our admiration, and we cheerfully render it to his head and heart. How few of us take equal care of superior animals! And there are not many who carry equal method into their most important avocations—errors, which may justly be ascribed to defective education. It is easy to perceive in every part of Mr. Ingersoll's proceeding, that confidence which merchants feel in the employment of capital at some risk, and heavy charges, for the production of a probable and fair, although remote profit, through a definite channel. With such hopes and calculations, education had made him familiar, whilst it gave him habits of critical investigation that must ever secure to their possessor eventual success in any occupation to which he may devote himself. As a farmer, we perceive that he has derived a handsome livelihood from the cultivation of a few acres of land, and the employment of a small capital, in connexion therewith; whilst there are many proprietors of princely estates, who can scarcely contrive to banish want from their domains. We have pointed to the chief cause of such painful deficiencies—it remains for parents to diminish their number in future times, by taking present

and suitable means to qualify their children to pursue their respective occupations with benefit to their families, and advantage to society. And whilst we are zealously laboring to amass property for our offspring, let us not be unmindful of their intellectual treasures, but remember always that the improvement of these can alone teach them how to enjoy and augment the wealth that we may give.]—*Edit. Am. Far.*

Brookline, Mass., Oct. 30th, 1821.

DEAR SIR—

I have, this evening, received your favor, dated 1st inst., inclosing some valuable seeds, and two numbers of your publication, for which I beg you to accept my acknowledgments. I should feel mortified that your interesting Journal should have been published near three years, without my availing myself of its information—the fact is, I have been a subscriber through our mutual friends, Messrs. Wells and Lilley, from the beginning.

I am happy to hear of the safe arrival of the pigs, and more gratified that you are pleased with them. It will give me great pleasure to send the boars you wish in the spring; and they shall, as you desire, be of different parentage from those you already have. I am fully satisfied, from repeated trials, that a fine race of animals cannot be kept up by breeding *in and in*; and I have, both in my sheep and swine, two distinct families, which are crossed with each other. And except to supply the number of each kind I want to breed from, the individuals of the same family are never allowed to come together. By attention and strict adherence to this plan of crossing, where both kinds are good, I have a fine healthy stock. The animals are improved, both in size and symmetry, and their disposition to get very fat, at an early age, has been increased. At twelve months old, the pigs you saw in my various pens, averaged 280 lbs.; and many of them exceeded 300 lbs. each. This weight, as they were fed almost entirely upon vegetables, was very satisfactory. A larger race has been often recommended to me by my neighbours. But a large race would not only require more food, but it must also be of much richer, and of more expensive quality. Boiled cabbages, turnips, and other vegetables, whose acreable produce is large, and which constitute the principal sustenance of my own breed, would make but poor returns when given to a larger framed animal.

My establishment consists of twelve breeding sows and two boars, that are kept as long as they bring fine litters of pigs—failing in this, they are fatted, and their places supplied by others of one year old, before they are put to the male. The sows are put with the boars the 1st of April, and the 1st of October, and farrow twice a year. Their inside pens are eight feet by five, and their outside pens are three by four feet. About the time they are expected to bring forth, the styes are littered with straw cut into chaff, very fine, that the little pigs may be dry and warm, without being entangled with long straw, and thus destroyed. The litters are always regulated, so as to leave not more than eight pigs to any one sow, either by changing their mothers, when necessary, soon after their birth, or by removing supernumeraries.

I have always found a family of eight pigs at a month old, worth more than one of twelve; their growth being so much greater. From each outside pen the pigs have access through a small hole, to a common yard, which is always kept well littered; in which they play—and where dry corn is placed in shallow troughs to induce them to eat as early as possible. Each party knows their mother, and they find their respective pens without difficulty. These pigs are *always* weaned the 1st of October, at six or eight weeks old, that the sows may be again in the way of their duty, and my system progress. From these pigs I select seventy-two, and dispose of the rest.—They are put into twelve pens, containing six each, and are fed with the best food my swill trough affords, six times per day, for the first month, and three times per day afterwards. The inside pens are six feet square, and the outside four feet by six, both planked, with a quick descent, for the dirt, &c., to be carried off. *Much, indeed*, every thing depends upon their sleeping dry and warm, and being well littered, and kept perfectly clean. In these pens they remain six months, or until October and April, when they are all transferred to the fattening pens, and their places supplied by the newly weaned pigs. The fattening pens are planked—there is a cellar under them, and each pig is allowed an area of about twelve square feet to live in; for these there are no outside pens. The fattening pens are cleaned out every morning, and fresh litter given. For three months the pigs in them are fed from the swill trough as store pigs; at the end of which time, say January and July, their fattening commences, which consists in adding, for each of them three quarts of cracked corn to their daily allowance of vegetables, for three months, when they are killed as near the 1st of October and the 1st of April as may be. Thus you will observe the 1st of October, and the 1st of April, are busy days in my Piggery, as the little pigs are then weaned, the sows again put to the boars, the fat hogs sold off, the store pigs removed to the fattening pens, and my system completed.

To feed this stock, consisting of
72 pigs from one to six months old, and
72 pigs from six to twelve months old, and
12 old sows, and
2 boars; in all

158 mouths—we boil a kettle of vegetables, containing six bushels, to which is added one bushel of cracked corn three times a day, and after putting this mass into the swill trough and mixing it intimately, we add as much water as will make 112 gallons, or of each bushel of vegetables and corn sixteen gallons. This swill is then distributed *sweet and warm* to the stock, morning, noon and night, with great regularity, in the following proportions, viz.

In October, November, and December—to each of 72 pigs, from one to three months old, one gallon; and to each of 72 pigs, from six to nine months old, three gallons.

In July, February and March—to each of 72 pigs, from three to six months old, two gallons; and to each of 72 pigs, from nine to twelve months old, 2 gallons, with 3 quarts of corn.

In April, May and June—to each of 72 pigs,

from six to nine months old, 3 gallons; and to each of 72 pigs, from 1 to 3 months old, 1 gallon.

In July, August and September—to each of 72 pigs, from 9 to 12 months old, 2 gallons; and to each of 72 pigs, from 3 to 6 months old, 2 gallons, with 3 quarts of corn.

8 galls.

8 galls.

And these eight gallons, divided by their terms, or four, shew that on an average, throughout the year, two gallons are required daily per head for the 144 pigs; or equal to 288 gallons; and to our twelve breeding sows, and two boars, we give per day, three gallons each, or equal to 42 gallons; making, altogether, an aggregate of 330 gallons; thus quite consuming our three messes of 112 gallons each. By the different ages of the pigs, as above combined, we have a constant and daily call for the same quantity of swill through the year, so that our business proceeds with perfect regularity.

Baltimore, Nov. 21st, 1825.

DEAR SIR—

Your detailed account of the management of your Piggery, has afforded me great pleasure and instruction. And your very obliging offer to send me a list of the vegetables raised for your monthly supply, tempts me, not only to ask for it, but for some other explanations which you likewise proffer. I am anxious to have a summary view of the total quantity of each and every kind of food used in your Piggery per annum—the cost of raising or purchasing the food—the extent of land on which it is, or might be raised—the labor of feeding and attendance at other times—the annual weight and value of the pork killed—the usual number and value of supernumerary pigs—the probable value of your farm, of the food consumed—and the quantity and quality of the manure saved or produced, as well as the cost of an equivalent in manure, if otherwise obtainable. I have, you see, some curiosity; but I persuade myself, that it cannot give one so systematic as yourself, any trouble to answer me on each of those points, and in a way to shew me by a glance of the eye, that it is better for you to convert your vegetables and corn into pork and manure, rather than buy manure and sell vegetables; whilst I shall, at the same time, be taught economy and method by your precept and example, which I will endeavor to observe, and imitate at my breeding establishment. I feel somewhat at a loss as to the manner of building my pens; and on the inclosed paper, you will see doubts exemplified in rough diagrams; your correction on these would particularly oblige me. It is my desire to build them in a long narrow shed; on one side of my barn yard: and to have at one end, cooking and vegetable apartments.

At your request, I am induced to ask whether it would not be better, that is to say, cheaper, to steam than to boil your vegetables? I have seen it stated in the explanations of Scotch implements, published by their Board of Agriculture, in the year 1814, that one person by a simple apparatus, may steam in an hour, food enough, say of potatoes, to feed 50 horses a day, at 82 lbs. for each

horse. And I had quite concluded to procure a boiler and steaming box from Scotland, as the strength of that statement.

I have been led to make some inquiries of you in this letter, from an attempt to push your proceedings to their results; as you will see by the enclosed estimates, which will best define the most of my inquiries.

Do you give the swill warm in summer as well as in winter? Do you spay your sow pigs, or put fattening sows to the boar, shortly previous to killing? Have you used the mangel wurtzel, and observed its comparative value or relish? I think highly of it, and wish that it may be fairly tried by every farmer in this country. In our climate it is more certain and productive than any other root. On this head I beg leave, however, to refer you, for my opinions, to No. 5, Vol. III, of the American Farmer, in the notes on Mr. Cooper's account of his several crops. And

I remain truly, Sir,

Your obliged and obedient servant,
JOHN S. SKINNER.

NATHANIEL INGERSOLL, Esq.

Estimate of Food, Fuel, Labor, &c., employed at Mr. Ingersoll's Piggery, per annum.

6 bushels of vegetables, roots, &c. 3 times per day—18 bushels per diem, for 365 days—6570 bushels per annum, which at 25 cents per bushel, \$1542 50
1 bushel of corn 3 times a day added to the above for 365 days, equals 1095 bu.
13½ bushels or 3 quarts per day, given to each of 144 fattening hogs, for 3 months or 90 days 1215

Corn per annum 2310 a 50cts. 1155 00
Fuel 1½ cords per month, sawing, &c. 18 cords, 100 00
Labor 1 man and 1 boy, wages and board 250 00

Yearly value bestowed on Piggery, Dr. \$3147 59
Cr. by Pork and Pigs sold.

142 hogs a 280lbs. 39,760lbs. a 6 cts. \$2385 60
24 pigs, one by each sow, at each farrow, over and above 9 suckled, \$1 24 00
2409 60
\$737 90

Shewing a difference lost by using the food in the piggery, instead of marketing it; provided the corn and vegetables are valued at a price at which they could be marketed free of expense, and also return manure enough to keep up the fertility of the soil, which I presume might be done near this city, if not near Boston.

And if this is practicable near Boston would not the sale of vegetables and purchase of manure, be attended with less care than the piggery, and be more certain? At what price is the manure of stables to be had at Boston, say per load, of given cubic feet, when unrotted? And do your owners of market farms, who have been successful and long established, buy manure, and at what rate?

An elucidation of my attempt to estimate your operations, will give me the marketable value of your vegetables at home and in Boston, as well as an idea of the expense of converting them into money by direct sale, all which will be very acceptable and useful to me personally, if you can find time conveniently to furnish it.

Estimate of Land and Labor, required for the Piggery, &c. &c.

For 2310 bushels corn for piggery, a 40 bushels per acre, 68 acres.
For 6600 bushels vegetables, 500 bushels per acre, 14 acres.

Acres for piggery, 72
For the farm purposes to support 2 horses, and 2 oxen, say grain and grass, 16 acres.
Pasturing, orchards, lots, &c. 12 acres.

Acres, 100

Labor required to cultivate 100 acres as above, say 2 hands, 12 months wages and board, \$500 00
For additional labor, spring, summer and fall, supposed to be equal to the expense of 6 hands for 6 months, or 3 hands for a year, 450 00

Annual labor, say \$750 00

A farm of 100 acres of first rate character, might be worth \$100 per acre, 10,000 00
And the increase of value, attributable to augmenting population, would be more than equivalent to the wear and tear of utensils and stock employed.

The interest might therefore be considered as rent, \$600 00
Add for taxes, 25 00
And for labor as above, 750 00
1375 00

Then the farmer for his time may be considered as earning on a permanent scale, over and above interest, on his capital, by his piggery, for his own support, provided the manure keeps up the fertility of his soil, about 1034 60

*\$2409 60

Brookline, Dec. 24th, 1835.

DEAR SIR—

I received your favour of the 21st ulto., a long time after its date, and not until it was much worn and chafed with its travels ere it reached me. I will endeavour to answer your enquiries in detail. The following is a "summary view of the total quantity of each kind of food used in my piggery per annum," and the months in which they are used; beginning with the 1st of July, which is about the time I begin to depend upon summer vegetables, viz:

July and August—Mangel wurtzel, roots and tops being the thinnings from 2 squares each, containing 32 rods, 800 bush.

*See sales of Pork and Pigs.

Summer squashes, 200
Early cabbages, 100

September, October and November—Winter squashes or pumpkins, 700
Large drum head cabbages, 800
Trimnings of mangel wurtzel, turnips, &c. &c. 150

December, January February, March, and April—Mangel wurtzel,† (roots) 200
Carrots, 900
Ruta baga, 200
Cabbages, 1500

May—Parsnips which were left in the ground during the winter, and allowed to grow in the spring, until their tops are from 4 to 6 inches high, when they are daily dug as wanted, and all boiled, 500

June—Potatoes, 250
Early lettuce, peas, chopped up vines and pods when the peas are full grown, though still green, 250

Bushels, 6550

We always mix the vegetables by boiling some of either kind in each kettle.

My farming, or rather gardening, goes upon the principle of cultivating but little ground, and by great attention to get large crops, and in some instances two from the same land. The farm of one piece constantly in cultivation is an oblong, thus divided with an alley or walk 4 feet wide in the centre.

No. 1. Of the upper side was sowed this year, with mangel wurtzel, thinned out several times as described in a former letter, and finally cabbage plants set out two feet apart, (for a winter crop,) taken from square No. 3, of the lower side.

No. 2. Has now a crop of parsnips left to grow the next spring, to furnish food for the month of May. The frost, however severe, does not injure them, and they are very much liked by the hogs. The advantage of preserving without trouble through the winter makes them valuable.

No. 3. Upper side, produced parsnips that were dug in the month of May, and the 4th of June was sowed with carrots. Produce 237 bushels of the short kind.

No. 1. Of the lower side was cropped with carrots this year; of the long orange kind. Produce 248 bushels.

No. 2. Bore the crop of mangel wurtzel I described to you in a former letter.

No. 3. Cabbages.—The ground was laid out in 9 beds, 4 rods long, and 1 wide; the 12th June, it was sowed with Pomfret cabbage seed, in rows 2 feet asunder. They were thinned out, as plants were wanted to set in other places, so as finally to stand 2 feet apart. Produce 500 bushels.

This piece of land is constantly cropped in such routine, that the same vegetable occupies the same square once in three years. Each square is annually manured with well rotted hog dung, and always at the rate of 4 cart loads for 40 cubic feet. The cabbage square has in addition 20 bushels of unslacked wood ashes.

† Cabbages and mangel wurtzel used first.

84 Rods wide.			
24 Rods Long.			
32 square rods	No. 3.	32 Rods.	No. 2.
Carrots.		Parsnips.	
	No. 3.		No. 2.
Cabbages.		Mangel Wurtzel.	
			No. 1.
			Carrots.

The aggregate produce this year of the whole 6 squares, or 1 1-5 acres was as follows, viz :

Upper Side.

No. 1. Mangel wurtzel tops and roots all boiled together,	510 bush.
Cabbages transplanted,	500 do.
	1010 bush.
No. 2. Now filled with parsnips—no doubt,	500 do.
No. 3. Carrots,	237 do.

Lower Side.

No. 1. Carrots,	248 do.
No. 2. Mangel wurtzel,	523 do.
No. 3. Pomfret cabbages,	500 do.

Bushels, 3028

Upon the borders of this garden ground, which is one rod wide, I have a row of fruit trees. Under them we have lettuce, early cabbages, ruta bage, and such vegetables as our soil requires. But upon the plat above described nothing grows to shade the crops devoted to the piggery.

A second piece of garden ground, contains a square acre, and is divided into 4 equal parts and cropped in this manner, viz :

1/4 acre, early potatoes and peas for family use. Of the peas, those not wanted, are chopped up, vines and all, and boiled in June. This land is cleared soon enough for a crop of transplanted swedish turnips, or ruta bage.

1/4 acre, summer squash. Produce 200 bushels.
1/4 acre, carrots. Produce this year, 310 do.
1/4 acre, cabbages. do do 560 do.

These two pieces of land are my sheet anchor—they are always highly cultivated and neatly dressed, without a weed allowed to seed upon them I annually cultivate besides, 3 acres of field

land by breaking up 1 1/2 acres, and laying down the same quantity. These 3 acres are cropped as follows, viz :

1 acre Potatoes,	250 to 300 bushels
1 acre Winter squash or pumpkins,	700 to 900 bushels.
1/2 acre cabbages,	1000 bushels
1/2 acre mangel wurtzel,	250 { Roots, tops, &c. given to sheep and cows.
1/2 acre carrots,	250 bushels
	2500 bushels.

These crops are an average for the last 3 years. My whole farm, (if it deserves that name,) is only 21 acres, within a ring fence. Of which one acre or more is occupied by buildings, yards, and approaches to them.

To carry on all my operations I keep two hired men through the year, one of whom however, does the duty of house servant at the same time; and I hire besides day labourers and cattle to plough, to amount of 150 dollars more. It occupies about the whole time of one man, to take care of my stock, consisting of 160 hogs, 60 sheep, 1 chaise horse, 1 cart horse, and one cow; though they are both engaged together, and when the animals are fed, are employed in the gardens in summer, and in winter getting out manure for the next season.

In answer to your question respecting the "probable marketable value of the vegetables on my farm," I would observe that the kinds and quantities of many which I raise, could not be sold at all; as for instance, the mangel wurtzel, ruta bage and all the tops and thinnings of others. Mr. Quincy tells me, he this year sells carrots in Boston, after carrying them 8 miles, at 9 dollars per ton, or 18 cents per bushel. Cabbages are sold by the load at 2 cents each, or about 8 or 10 cents per bushel. Parsnips and winter squashes must be retailed, and pumpkins in any quantity, would not sell for any thing.

To answer your question about market gardeners, I have endeavored to recollect, who among my neighbours have been successful and long established in that line, and I cannot select a single individual who has not driven his own cart to market, until he had sons old enough to take his place, and thus by attending to the minutiae of the business prevented that fraud and deception, that a gentleman farmer cannot easily avoid. When I first bought my estate, I sat up a market cart, got a stout horse, and a man well recommended, but my daily receipts kept growing less and less; and after a vexatious and mortifying experiment, I was convinced, that I must either find a market for my vegetables upon the place, and under my own eye, or give it up as a losing concern—for I could not bring my mind to the constant and daily competition, for trifling sums, which a man habituated to it from infancy, rather takes pleasure in.

Manure bought in Boston, costs them two dollars per buck load, of 62 or 63 cubic feet, trod hard and moderately heaped, in its unrotted state. The expense of carting put at the lowest rate, cannot cost the farmer less than \$1 50 per load, and when they bring it on hire, they charge \$2 50. My whole stock annually furnishes three hundred such loads, which after using all I want, find a

ready sale among the market gardeners in my neighborhood at 3 dollars per load, they taking it away with their own teams.

This manure is without any mixture of pond mud, soda, &c., which, had I access to such materials, might be very profitably increased.

As it respects steaming, instead of boiling vegetables, the only expense saved is fuel, for the same labor is necessary in filling and discharging them. Our labouring people require to have their work simplified as much as possible, and their judgment not often called into exercise. Were I to tell my man to steam 18 bushels of vegetables, and to give one-third of them 3 times a day to the stock, the consequence would be, that a much greater quantity would be given at one time, than another, and though the whole would be consumed in the course of the day, still the inequality of feeding would be hurtful. Besides in winter, particularly the swill, must be very warm, which could not be at night with vegetables steamed in the morning. Upon the whole therefore, I prefer to say to him, "fill the kettle with vegetables, and after they are boiled away sufficiently to make room, put in one bushel of cracked corn and oats, and give the whole for breakfast," thus making out the exact line of duty, and leaving nothing to his discretion.

I give the swill warm in summer, and almost hot in winter, and always sweet and fresh. In conversation with Dr. Derby, he argued upon the propriety of feeding with sour food, and that cold. I have formerly tried it, and satisfied myself it was wrong. Pigs may be habituated to eat it, but place his cold sour stuff in a trough, and a good smoking hot breakfast of mine in another beside it, and I will venture to say, they will soon show a preference.

I never spay sows, because we have no one who knows the mode, which is to be regretted. They are sometimes admitted to the boar a few weeks before killing.

In your's received yesterday, through Wells, and Lilley, you ask my opinion of the Byfield breed of hogs. As breeders they are the worst I know. The sows have small litters and destroy them oftentimes by laying down without any care. They are long coarse haired animals and very apt to be mangy, nevertheless to mix with almost any other breed, a Byfield boar is valuable, being a quiet race and disposed to get fat at an early age.

The Bedford is a hardier kind, and make good nurses. But for our uses have too much lean meat in proportion to their fat—their hams from that circumstance are excellent—a cross between a Byfield boar, and a Bedford sow furnishes a profitable and handsome stock.

Inclosed is a sketch of my piggery. I thought it might assist you in determining the mode of building your's—I find mine convenient, and know not, that I could alter it advantageously.

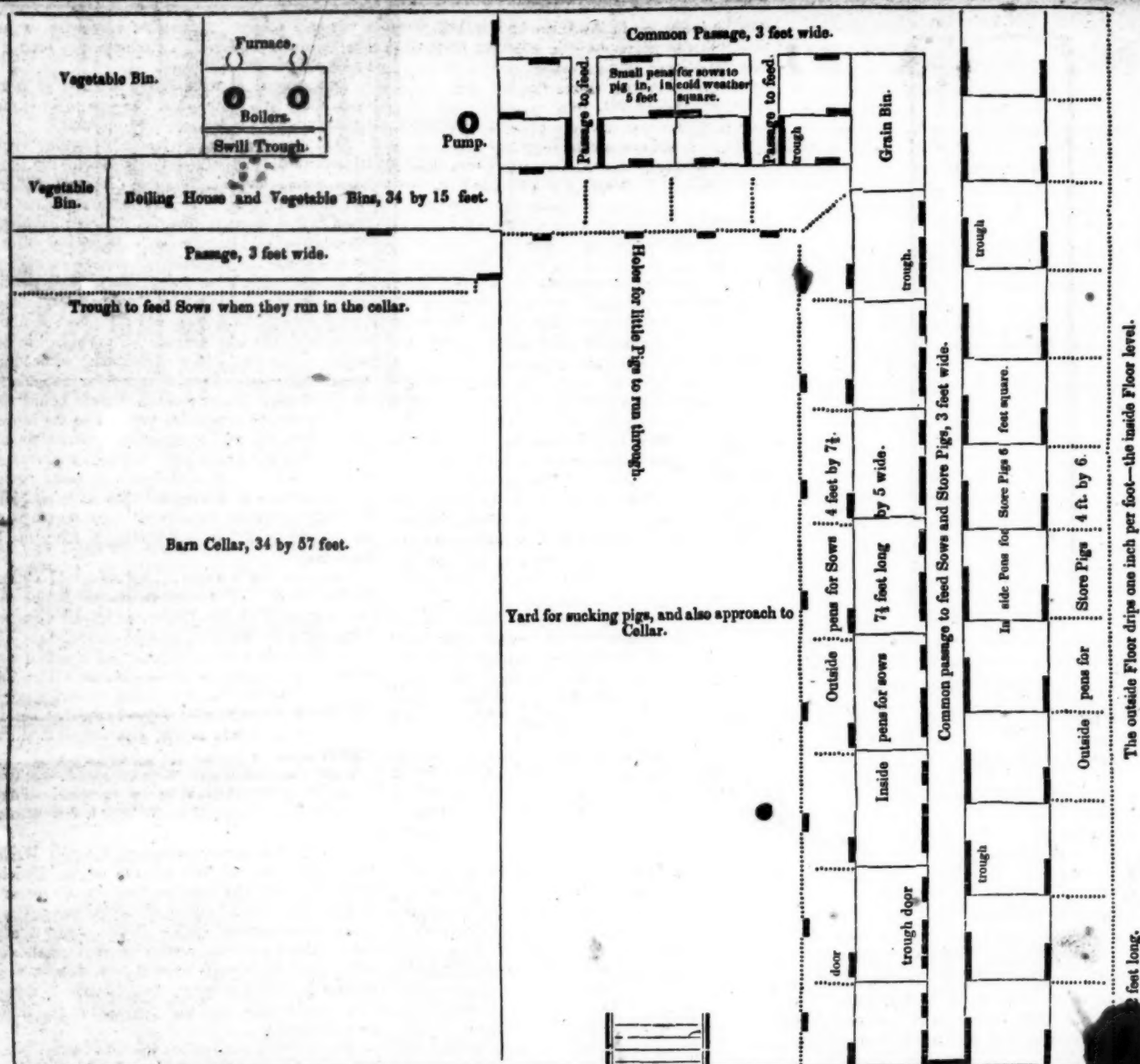
I have thus, my dear sir, attempted to give a comprehensive answer to your interrogatories; if there is yet any thing not perfectly clear to you I shall be happy to explain.

My letter has run on to a great length, but your politeness I trust will excuse it.

Your obedient humble servant,

NATHANIEL INGERSOLL.

J. S. SKINNER, Esq.



I have attempted to proportion the building upon a scale of 10 feet to an inch.

[Gate.]



I have found it necessary to have communication with all the pens, from the principal inside passage for the facility of moving the sows and

store pigs, because outside doors are apt to be frozen down in winter. The spaces at the ends of the troughs, are therefore sliding doors, as all others are. The 4 pens near the boiling house, are made tight with covers, for sows to farrow, in very severe weather. The hogs are all fed from the common passage under cover. They eat more comfortably, and the troughs are never filled up with rain or snow. The outside pens of the sows, when they have pigs, are cleaned into a cart, and the manure carried away, that the yard for sucking pigs, may always be clean—and where they will soon learn to eat whole corn, if

placed in shallow troughs. They have holes sufficiently large for them to run out of.

Since you were here, I have been obliged to new lay the floor of my piggery, and have now arranged the pens conformable to the above sketch. I have also dug a well in the boiling house, and have the nose of the pump placed high enough to carry water into the kettles.—Should my spring fail, I shall by spouts, conduct the water that falls in rain upon the building, into the well. My fattening hogs you will recollect are fed upon the barn floor, and cleaned into the cellar, where the sows run before they pig.

MARYLAND HORTICULTURAL SOCIETY.

SATURDAY, Oct. 17, 1835.

The following articles were exhibited, viz:

By Mrs. John Lester, twelve large Tomatoes.
By Mrs. E. Webster, Baltimore County, three very large black Spanish Radishes.

By Peter Coombs, two bunches fine Radishes, and two bunches superior Salsify.

By Thomas Dixon, one bunch very fine Salsify.

By James Stronach, half bushel very fine Potatoes.

By John Vanwyck, one ear of Corn of curious growth.

By Mrs. Grove, two very large Pears.

By Mr. Dunbar, five very large apples.

By Peter Coombs, two varieties of Pears, and a small branch of Pommed'apiu Apples, containing 14 apples on a space eight inches long.

By Mr. Harrison, three varieties of Dahlias.

By Mr. Zebulon Waters, a fine bouquet of Dahlias.

By Samuel Feast, fifty fine varieties of Dahlias.

By Edward Kurtz, seven varieties of fine Dahlias.

By Mr. Valentine, 4 varieties of Dahlias.

By Mr. John Feast, 27 varieties of Dahlias.

By Dr. Edmonston, five splendid Dahlias.

At 12 o'clock, the Committee awarded the weekly premium to Peter Coombs, for his fine fruit and vegetables.

GIDEON B. SMITH, Cor. Sec'y.

DIRECTIONS

For planting the Gama Grass seed, cultivating the grass, and curing the hay.

In the first place you must put your seed into a vessel, add to an ounce of it, 2 gills of soot, pour thereon a quart of boiling water, let the seed soak 48 hours, then drain and roll it in plaster, when it will be fit for planting. Manure the ground well with a compost consisting of equal parts of ashes, loam and stable manure, or vegetable mould from the woods, marsh mud and lime; plough it in well, harrow and pulverize finely, then make your drills one inch deep, 18 inches apart, and plant your seed the same distance asunder. They will come up in a few weeks, say two or three, and when up, they must be kept clean of weeds, and the earth stirred two or three times during the season. If you plant but a small portion of seed, and desire to enlarge your stock of grass through that means, don't cut your grass, let it go to seed, and when the seed are ripening, you must be careful to go into your patch every morning and pick them off the stalks, as they only ripen one or two at a time, and unless carefully watched will drop off and be lost.

Early in the spring of the 2d year, subdivide and transplant, and so each year until you have sufficient ground set out. Each plant will make ten or twelve offsets the first year, and twice that number the succeeding one.

If planted as soon as the frost is out of the ground, it will be fit to cut the first year by the 1st of June; succeeding years from two to four weeks sooner, and will bear cutting every 30 days for hay, and every 15 days for soiling. It has yielded 500,000 lbs. of green grass to the acre.

After each cutting, the earth should be stirred, and receive a slight top dressing of leached ashes.

The grass cut in the morning may be put into stack in the afternoon; in stacking, take, alternately, a layer of oats, wheat or rye straw, and then a layer of the Gama Grass, then sprinkle with salt, &c. until your stack is complete: by this means you not only effectually cure your Gama Grass, but convert your straw into a substance equally as acceptable to your stock as the best hay.

ROBERT SINCLAIR, Jr.

Seedsman, Baltimore.

P. S. An ounce of seed, which contains 260 kernels, will by being planted and subdivided three seasons in succession, enable the culturist to set out a meadow of upwards of 53½ acres, which will last him 70 years.

FOREIGN ABSTRACT.

London dates to the 17th, and Paris to the Evening of the 19th September, both inclusive, have been received at New York.

Spain.—Intelligence is thus received of a very severe engagement near Bilbao, on the 11th Sept., in which the queen's troops with their English auxiliaries were defeated with great loss, which is variously stated at from 1000 to 1800 and 3000 men, in killed and wounded. The English army is stated to have been 6000 strong—one account states that a British general and 500 soldiers were taken prisoners, and immediately shot, in conformity with the orders of Don Carlos, who commanded in person, who fights under a banner with the likeness of the *Mother of God* on it, which he, by royal proclamation, announces "the most holy *Virgin de los Dolores*, having me [Don Carlos] Generalissimo of my [his] troops." It is the fixed determination of Don Carlos to shoot every foreigner taken in arms.

While the forces of the queen and her English allies, have been thus doomed to defeat, the spirit of licentiousness and rebellion, is rife throughout the empire—making war upon the religious institutions of the country—consigning the monasteries to the flames and their inmates to death, and sometimes to the flames also—vociferously crying out for the sacrifice of the ministers and the establishment of institutions calculated to bring down the monarchy to a government little better than one of the most odious anarchy, where the excited feelings of the moment are to take the place of well defined and long existing principles of government.

France.—But little from this quarter, except a vague rumor of the determination of the king and his ministers to insist upon an "explanation" from our government before paying us the instalments of the indemnity due. We hardly think that credit should be attached to it, resting we understand altogether upon report. If the Citizen King is serious in his determination, we should think his *fatuity* arises from his own peculiar relations at home; having brought France to that volcanic verge, when to save his crown, he must give direction to the bad energies of his own subjects, and, therefore, seeks a pretext for a quarrel with us. As to "explanation" more than has been already given in the President's Message, we trust in Heaven he never will receive. We meddle not in politics, either privately or publicly, but between our government and another, we go for our country, right or wrong, even to the death.

The tribute money raised for O'Connell within the last 5 years amounts to £80,000 sterling, amount of the fund now on hand is £13,446.

Paganini, the fiddler is dead, leaving as it is stated, a fortune of \$1,400,000. This is fiddling to some purpose truly.

Later.—London and Liverpool papers up to the 26th and 27th ult. received. O'Connell was agitating in Scotland. Nothing important from France. A change of ministry in Spain has taken place. The reported battle of the 11th Sept. turns out only to have been a skirmish.

American cotton sales were made in Havre, 18th September—Louisiana 150 a 160f.

BALTIMORE PROVISION MARKET.

	PER.	FROM.	TO.
APPLES,.....	barrel.	—	—
BACON, hams, new, Balt. cured....	pound.	11	11½
Shoulders,.... do.....	"	10	—
Middlings,.... do.....	"	10	—
Assorted, country,.....	"	9	9½
BUTTER, printed, in lbs. & half lbs.	"	18½	25
Roll,.....	"	—	—
CIDER,.....	barrel.	—	—
CALVES, three to six weeks old....	each.	3 00	6 00
COWS, new milch,.....	"	17 00	30 00
Dry,.....	"	8 00	12 00
CORN MEAL, for family use,.....	100lbs.	1 87	2 00
CHOP RTE,.....	"	1 62½	1 75
EGGS,.....	dozen.	—	—
FISH, Shad, No. 1, Susquehanna,	barrel.	7 75	—
No. 2,	"	6 75	—
Herrings, salted, No. 1,.....	"	4 25	—
Mackerel, No. 3,.....	"	4 50	—
Cod, salted,.....	cwt.	2 25	3 75
LARD,.....	pound.	10	10

TO FARMERS.

THE subscriber has for sale the following choices animals and articles, viz: Two very superior Jacks, one 13½ and the other 14 hands high, of the very best blood, and of first rate characters as quick performers and sure foal getters.

Four Jennetts—two upwards of 13 hands high, and equal in all respects to the best in the United States, both in foal by a very large and fine Jack; the other two young, but equally promising.

Also a few pairs of pigs of the "Philadelphia White" breed, nearly ready for shipping. This breed of hogs for quick growth, easiness to keep, and above all, for symmetry of form, challenge comparison with any other variety yet introduced to the notice of farmers in this country. Price 12½ cents per pound.

Also a few bushels of the celebrated Short (or shot) winter wheat, which will be sold in small quantities at 25 cents a quart, 150 per peck or \$5 a bushel.

Also a small invoice of Skinless or huskless Oats of American growth (believed to be the most valuable variety yet introduced among us). Price 50 cents a quart, or \$3 per peck.

Address I. I. HITCHCOCK,
No. 5 South Fifth street, Philadelphia.

I. I. H. will select from the best sources in and near Philadelphia, and forward to any part of the United States, as ordered, all kinds of Live stock, grass, and garden seeds, agricultural implements and books, trees, plants, and all other commodities in the farming and gardening line.

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CONTENTS OF THIS NUMBER.

Notices—of the silk manual—of Ingersoll's piggery—of mammoth squashes—number of silk worms raised to supply England with raw silk—pumpkins as food for hogs—how to make sweet butter—Houshier oats—bread good for horses—to preserve celery—fall ploughing—Interesting account of Mr. Ingersoll's piggery—Maryland Horticultural society's proceedings—directions for planting the gama grass—Foreign Abstract—Prices Current, &c.—Advertisements.

BALTIMORE PRODUCE MARKET.

These Prices are carefully corrected every MONDAY.

	PER.	FROM	TO
BEANS, white field,.....	bushel.	2 50	
CATTLE, on the hoof,.....	100lbs.	5 00	6 00
CORN, yellow,.....old, 95	bushel.	new	60 to 62
White,.....do 95	do	do	60 to 62
COTTON, Virginia,.....	pound.	184	
North Carolina,.....	"		
Upland,.....	"	184	20
FEATHERS,.....	pound.	37	40
FLAXSEED,.....	bushel.	1 25	1 37 1/2
FLOUR & MEAL—Best wh. wh't fam.	barrel.	7 00	
Do. do. baker's,.....	"	6 00	6 12
Do. do. Superfine,.....	"	6 00	6 25
SuperHow. st. in good de'd	"	6 00	6 12
" wagon price,.....	"	6 00	6 12
City Mills, extra,.....	"	6 12	6 25
Do. do. do. do. do. do. do.	"	5 87	6 00
Susquehanna, firm & scarce	"	6 00	6 12
Rye,.....	"	4 50	4 62
Kiln-dried Meal, in hhds.	bhd.	19 00	20 00
do. in bbls.	bbl.	4 37 1/2	4 50
GRASS SEEDS, red Clover,.....	bushel.	5 00	5 75
Timothy (herds of the north)	"	2 75	3 25
Orchard,.....	"	2 25	3 00
Tall meadow Oat,.....	"	2 00	2 50
Herds, or red top,.....	"	1 00	1 25
HAY, in bulk,.....	ton.	15 00	
Hemp, country, dew rotted,.....	pound.	8	7
" water rotted,.....	"	7	8
HOGS, on the hoof,.....	100lb.	7 00	7 50
Slaughtered,.....	"		
HOPS—first sort,.....	pound.	12 1/2	
second,.....	"	10	
refuse,.....	"	8	
LIME,.....	bushel.	33	35
MUSTARD SEED, Domestic,.....	"	5 00	6 00
OATS,.....	"	32	34
PEAS, red eye,.....	bushel.		
Black eye,.....	"	1 25	
Lady,.....	"		
PLASTER PARIS, in the stone,.....	ton.	3 50	
Ground,.....	barrel.	1 25	
PALMA CHRISTA BEAN,.....	bushel.	2 00	
RAGS,.....	pound.	3	4
RYE,.....	bushel.	75	78
Susquehanna,.....	"	none	
TOBACCO, crop, common,.....	100 lbs	4 25	5 00
" brown and red,.....	"	5 25	6 50
" fine red,.....	"	6 00	7 50
" wrappery, suitable	"		
for cigars,.....	"	10 00	16 00
" yellow and red,.....	"	8 00	11 00
" good yellow,.....	"	11 00	16 00
" fine yellow,.....	"	12 00	16 00
Seconds, as in quality, ..	"	4 00	
" ground leaf,.....	"	5 00	8 00
Virginia,.....	"	5 00	10 00
Rappahannock,.....	"		
Kentucky,.....	"	8 00	14 00
WHEAT, white,.....	bushel.	1 27	1 30
Red,.....	"	1 07	1 25
WHISKY, 1st pf. in bbls.	gallon.	37	37 1/2
" in hhds.	"	33 1/2	
" wagon price, ..	"	30	bbls.
WAGON FREIGHTS, to Pittsburgh.	100 lbs	1 50	
To Wheeling,.....	"	1 75	
WOOL, Prime & Saxon Fleeces, ..	pound.	62 to 75	32 to 34
Full Merino,.....	"	62	62 30 32
Three fourths Merino,.....	"	47	52 28 30
One half do.	"	42	47 26 28
Common & one fourth Meri.	"	38	42 25 26
Pulled,.....	"	38	42 26 28

Wagon price best bakers' Flour 5 75a5 87.

No change in Wool—in good demand at quotations.

VALUABLE STOCK FOR SALE.

A FULL-BRED Durham short horn yearling BULL, a very superior animal; a 7-8 blood, same age; also two COWS, 4 years old, 3-4 blood, in calf by a full-bred Bull. Pedigrees given in full. Applications for any of the above cattle to be made to the Editor of the Farmer and Gardener, by whom the terms will be made known.

Letters from a distance must be post paid.

June 30th.



FRUIT AND ORNAMENTAL TREES, SHRUBS, &c.

ROBERT SINCLAIR, successor of Sinclair & Moore, in this department of the business of the firm, offers for sale at his NURSERY, three miles east of the city of Baltimore, where the proprietor resides, and will be pleased to show customers his extensive assortment of Apples, Peaches, Plums, Cherries, Apricots, Pears, Quinces, Gooseberries, Catawba and other Grapes, Plants and Cuttings; also, Ornamental Trees and Shrubs, among which are the much admired *Morus Multicaulis*, and Italian White Mulberry for feeding Silk-worms and ornament; the Chinese Ailanthus, or Tree of Heaven, English Elm, Sugar and Silver leaved Maple, Horse Chesnut, Madeira Nut or English Walnut, silver leaved Poplar, Catalpa, European and American Linden, Balsam Fir, Weymouth or white Pine, European and American Larch Trees, Arborvitae, a large and splendid assortment of Hardy and Indian Roses, and Ornamental Shrubs, Plants, mostly of large size and very thrifty, occupying an extent of about 20 acres.

The questions having been repeatedly and seriously put to him by persons residing in Baltimore, whether he had any Peach or Apple Trees old enough to transplant, and believing, therefore, that if persons living within three miles of his nursery, were ignorant of these facts, that others more remotely situated might be expected to be equally uninformed, he has thought it would not be inopportune to make a statement of the number of some of the prominent articles on hand, and having counted the same, reports the following, among numerous other varieties, as ready for transplantation:

Grafted Apple Trees of all sizes, 21,120
Budded Peach do. of 1, 2 and 3 years old, 16,080
Balsam Fir, Silver Fir, or Balm of Gilead, 500
English Lime or Linden Trees, imported last winter, 4 to 6 feet high, 500
English Gooseberries, 20 of the best sorts and largest fruit, 500
English or Scotch Larch, 3 feet high, 500
Morus Multicaulis, or new Chinese Mulberry, so highly prized for feeding silk-worms, as also for ornament, 2,000
Yellow Locust Trees from 6 to 10 feet, best sort, 2,000
Catawba, Isabella, and other grapes plants—many three years old, and would bear next year if removed this fall, 2,000
Vines, Creepers, Asparagus, Rhubarb, (for tarts and pies), Plants; hedging thorns, &c.

All sold at low prices, as will appear by his catalogue just published, and to be had gratis of the proprietor, or at the Maryland Agricultural Repository of Robert Sinclair, junior—or they will be sent by mail if requested.

The proprietor would prefer that all orders intended for him should come to him direct, unless more convenient to the party, and then through R. Sinclair, junior, seedsman, Light, near Pratt street, at the Maryland Agricultural Repository.

Every possible care will be observed by him towards every order with which he may be favoured, it being his intention to do every thing within his power to promote the interest and give satisfaction to his customers. All purchases made of him will be delivered in town, when desired, free of cartage.

All plants, trees, and other articles purchased of him, after delivery at the nursery, or as per order, are to be at the risk of purchasers, as it cannot be presumed, that, after he shall have faithfully executed his orders that he can be held responsible for miscarriages and accidents over which he has no controul.

The best way to go to the Nursery is out N. Gay st. taking the Bel-Air or new cut road, for about a mile, where there is an index board pointing in the proper direction, other indexes or sign boards further on, will indicate the right road.

Oct 20 4t

Printed by Sands & Neilson, N. E. corner of Charles and Market streets.

MULBERRY TREES AND SEEDS.

100,000 Chinese Mulberry or *Morus Multicaulis* of various sizes and from \$25 to \$30 per 1000.

150,000 White Italian Mulberry at very low rates by the 1000 or larger quantity.

200 lbs. White Italian Mulberry seed.

Also the following superior large sized trees which now form a Mulberry orchard—but must be removed:

2000 Chinese Mulberry 3 years old 7 1/2 to 8 feet high.
2000 do do 2 do 5 1/2 to 6 do
2000 do do 3 do and budded on the

White Mulberry which have proved to be much more hardy than those from cuttings.

These 6000 trees are the greatest acquisition that any silk culturist can possibly obtain, and there is not another equally valuable collection for sale in the Union, as those who have such will not part with them.

50,000 cuttings of the Chinese mulberry at reasonable rates by the 1000, &c.

Fruit and Ornamental Trees of all kinds, Garden seeds, Bulbous roots, Green-house plants, and every other article promptly supplied and at very moderate prices.

Wm. PRINCE & SONS.

Oct 20

4t

CHOICE DOUBLE LARK SPUR SEED.



The subscriber offers for sale, put up in packets of 12 1/2 cts. each, the most beautiful *Delphinium Ajacis* fl. Pleno, ever flowered in this country. The seed was grown the present season, and this splendid flower is thus described by the experienced horticulturist of whom the seed was procured: "The

trusses of flowers are above a foot in length, on a stately stem of near three feet, are as double as roses; in fact they more resemble Hyacinths, and combine every shade of color from the darkest purple to the most delicate lilac, and from the most beautiful pink to snowy white, with emerald green centres; but in order to have them of this rich description, it is necessary to sow the seed early in the month of October, as real gardeners know that spring sown seed will not flower half as well as that put down in the fall—it should be sown in a little bed by itself, of light rich soil, well pulverized with the spade and rake—on the approach of winter cover it with straw or brush as you would spinnage, which remove in the month of April, after which keep the ground loose and clean. Larkspurs should not be transplanted." A 12 1/2 cent paper embraces all the varieties mixed together.

BULBOUS ROOTS.

A superior collection of BULBOUS ROOTS, consisting of Hyacinth and Tulip Roots of various sorts and colors, Narcissus, Ranunculus, Crocus, &c. Printed directions will be furnished.

Now receiving from our Seed Garden, Europe, &c. a full collection of GARDEN SEEDS, growth 1835, among which are many sorts fine Peas, Onion Seed, Parsnip, Carrot, Beet, Yellow Turnip, Radish, &c.

Also for sale—500 dozen POTATO ONIONS, a very mild Onion and immense product. They should be planted about the last of October.

R. SINCLAIR, Seedsman,
Light, 4 doors N. of Pratt st.

Oct 13

GEESSE AND WHITE TURKEYS.

FOR sale at Clairmont Nursery, a few pair of those very large WHITE WESTPHALIAN GEESSE, so much admired for their great size and fine flavor.

Also WHITE TURKEYS from Holland. These are truly most beautiful birds, with plumage as white as that of geese, making one of the prettiest objects on the lawn.

All orders from a distance will be promptly filled. A lathe-box will be provided, and food for a voyage to any part of the United States, furnished, and delivered on board in Baltimore for \$5 a pair, for either Geese or Turkeys.

Printed prices and catalogues of Nursery articles will be forwarded to order, post paid.

Oct. 20. 4t.

ROBERT SINCLAIR.

RUFFIN ON CALCAREOUS MANURES, SECOND EDITION, just received at this office.

A few pounds of the celebrated SKINLESS OATS, price 50 cents per lb. said to produce 80 bushels per acre.

R. SINCLAIR, jr. Seedsman,

Oct 13 2t

connected with this office